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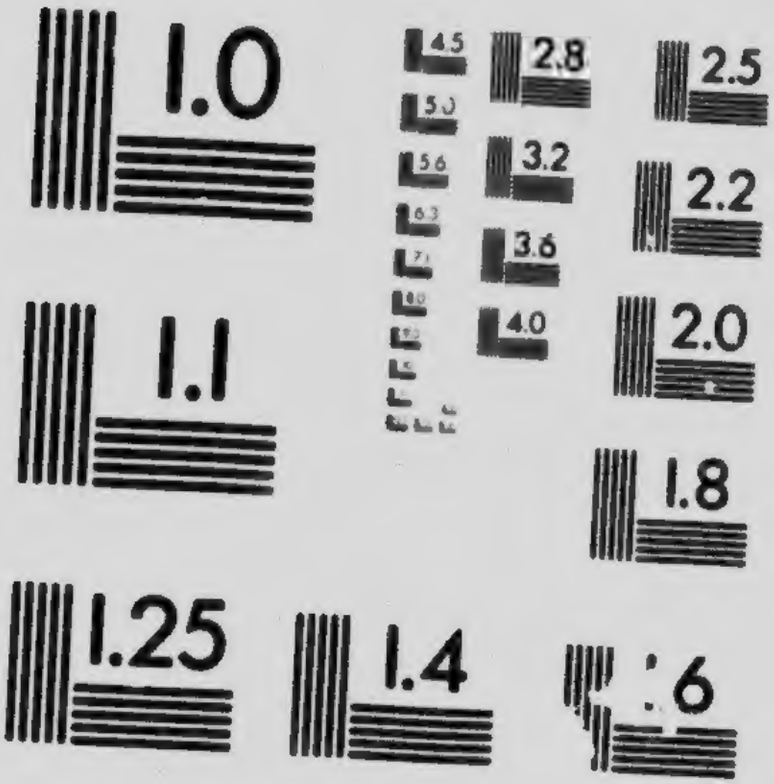

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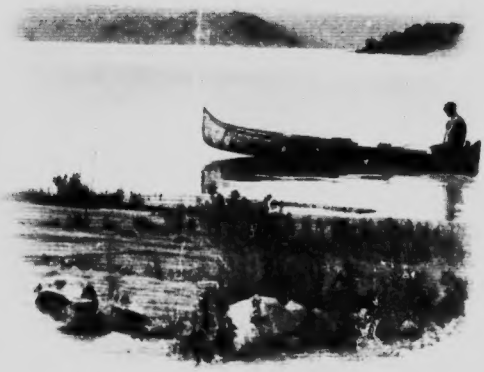
Hints About Camping in Canada



DIAMOND LAKE, TIMAGAMING

BRINGING OUT THE MOOSE HEAD.

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A MORNING'S CATCH.

Hints About Camping in Canada

BY GEO. G. COTTON

Don't be in a Hurry in making your arrangements. Decide **when** and **where** you want to go, procure a map of the country you propose to visit, open correspondence with the railroad officials and ask their advice as to the best route. Have them supply you with a list of the names of reliable outfitters who make a business of furnishing guides, canoes, and supplies, and also inform you of the resources along the route you propose to travel, to refit or replenish your store of provisions.

GUIDES

If you have not had experience in the woods, the cheapest way to get it is to buy it in the shape of good guides.

The guides receive, according to age, experience and ability, from $1.50 per day upward; probably the average would be $2.00. Helpers and boys, from $1.00 to $1.50.

If the party is large, a cook will be required, whose wages will be the same as your experienced guides.

Too much care cannot be taken in engaging reliable men, as the success and amount of pleasure you get out of the trip will depend largely on their willingness.

CANOES

are either the birch bark "Au Sauvage," or the modern Peterboro', and the rental for either would be twenty-five to fifty cents per day. If you expect to return to the same locality in subsequent seasons, it will be economy to own a canoe and outfit.

OUTFITTERS

All the arrangements as to the guides and canoes should be made through your outfitter, who will also furnish your supplies, if desired, at the market prices, and your cooking utensils and camp equipment for a trip of two to four weeks for a commission of fifteen to twenty per cent. of the original cost. But it would be well to have a thorough understanding with your outfitter and guides as to what **you** expect of them before starting in the woods.

PERSONAL ATTIRE

It is always well to be too warmly clad, as this condition is quickest remedied. A hunting suit of corduroy, color to harmonize with the leaves and grasses of the forest and fields; coat and vest to be lined with flannel, and each liberally supplied with not only small pockets but large ones between the lining and outer cloth on each side, to be entered from the front, one at the back with openings in the side seams on either side, the same as canvas hunting coats now made, one of which I substitute for the heavier coat in warm weather; knee trousers, fitting closely to the legs; long, heavy

woollen stockings and boots "a la sauvage," strapped over the insteps and laced up the back of the calf. As the stockings are generally coarse and liable to irritate the feet, it is well to wear thin half hose underneath.

You will be governed in the selection of your underwear by the weather you expect to encounter; flannel shirts go without saying, and a soft broad-brim felt hat, or, if during warm weather, the cheap broad-brimmed straw hat, commonly known as a "cow's breakfast," is very comfortable.

If you have no hunting suit and do not care to go to that expense, a half-worn business suit, stout shoes and leggings will answer the purpose.

An extra suit of underclothes, shirt, handkerchiefs, socks, a mackintosh or rubber coat complete the list.

If you wish to dispense with the mackintosh or rubber coat, cut a slit in your rubber blanket and use it as a poncho.

FOR FISHING

A six or eight ounce split bamboo rod with well-fitting joints, nicely and securely wound with silk thread every three inches its entire length. A Yawman & Erbe No. 2 automatic reel carrying one hundred and fifty feet of braided enameled line; this outfit can be used either for casting with the flies or trolling with small spoons or spinners. A hand trolling line. Fly book containing your extra flies. A tin box 3x5x½ an inch containing your leaders, nicely laid in folded pieces of wet flannel to keep them moist, pliable and always ready; extra spoons, spinners, snells, etc., in canvas books, and a landing net. The most convenient device for a landing net is made of ¼ inch iron bent in a circle, cut in four pieces, three joints being hinged so they will fold inwardly, and the fourth joint made with square hole and a shank passing through same and threaded to fit a ferrule on the end of a piece of bamboo of sufficient length to form a case for extra tips, which are enclosed in same and secured by a screw cap; when the frame is strung with net, and is detached, it can be folded and carried in your pocket.

FOR HUNTING

For all game, from a partridge to a moose, I am in favor of a repeating rifle; for simplicity, utility and durability it cannot be excelled; add to it a sufficient supply of cartridges. At present I am using a 30-30 Winchester, smokeless, and find it heavy enough for all purposes. Any one of the modern makes is just as suitable. This, with a sheath knife, broad and thick, 7 inches long, sharp and keen, form a useful equipment.

CAMP OUTFIT

A wall tent of suitable size made of waterproof silk will repay the extra cost by the difference in the weight on the portage; a rubber blanket, 6 ft. x 6 ft., which may be used as a poncho and dispense with mackintosh or rubber coat; a pair of heavy double blankets or sleeping bag, a flour sack to fill with "sapin" for a pillow or seat as need may arise. A table can be made of a strip of bamboo window shade that can be rolled into a small compass, width to suit your length of packing space.

CAMP BED

Take a piece of canvas forty inches wide, seven feet long; on each of the long sides turn a hem nine inches deep, sewing it securely, leaving the two ends of the hems open; through each of them thrust a pole heavy enough to carry your weight. A spreader, made of a crotched stick at either end, and a log of wood under each end of the poles, in my opinion, makes a good bed.

When not in use as a bed, by passing a "tump line" through the hems it can be utilized as a pack blanket or "tump."

EMERGENCY KIT

Fly mixture of equal parts of tar oil, pennyroyal and citronella. Jamaica

89109

ginger or cholera mixture and ammonia for insect bites, put up in convenient bottles, a piece of surgeon's plaster and a couple of bandages, all fitted in a canvas case.

A housewife containing buttons, thread, needles and safety pins.

A small wooden box, 6 x 3 x 1 in., containing a pair of scissors, four twist drills, 1-16 in., 3-32 in., ⅛ in., and 3-16 in.; files, 2 flat, 1 one-half round, 1 round, 1 mill saw, all dead smooth, with a handle for same, 1 jeweller's hand vise and a small pair of pliers—these for sharpening hooks, mending rods, etc.

A piece of flannel for cleaning gun and reel, package of gun grease, small safety can of lubricating oil for reel. Towels, Elite soap tablets. An axe, whetstone or file, compass, lantern, pack basket and a small canvas bag with strap to sling over your shoulder.

COOKING KITS

One of twenty pieces can be obtained at a cost of about $5.00, consisting of (1) wrought iron fire jack, (2) 8-qt. camp boiler and dish pan, (3) 5-qt. heavy steel camp boiler, (4) heavy tin cover that fits 2, 3, and 5, (5) combination frying and baking pan, (6) handle, fits 3, 5 and 7, (7) wire broiler, toaster and oven rack, (8) 3-qt. 1-x coffee pot, (9) ladle, (10) pierced ladle, (11) cake turner, (12) basting spoon, (13) flesh fork, (14) pot cleaner, (15) dish towel, (16) match box, (17) flour dredge (18 and 19) salt and pepper boxes, (20) cook book; to this we add spoons, large and small, knives, forks and cups, four of each. All packed in a space 14½ in. x 10½ in. x 8 in. Plates to be carried elsewhere

Any up-to-date sporting store can supply you with an outfit like the above.

PROVISIONS

Your guides will want their tea, flour and salt pork, quantities to be governed by time of your vacation, and as to supply for yourself in excess of above, every person has notions of his own. In these days of enterprise you can find anything you wish to put up in tin. You can send your order to your grocer and have it delivered at your point of departure for the woods.

The following quantities I have used for four men and four guides on a two weeks' trip in the woods:—

Flour and Products, Bread, Pilot Biscuits, Corn Meal, Rice, etc., about	100	lbs.
Pork, Salt Pork, 60 lbs., Bacon, 15 lbs.	75	"
Beans, 1 peck	15	"
Onions, 1 "	12	"
***Potatoes,** 2 bushels	120	"
Butter	15	"
Sugar	15	"
Syrup, 1 gal.	4	"
Salt, 1 bag	1	"
Pepper, 1 box	·5	"
Mustard, 1 box	·5	"
Vinegar, 1 qt.	2	"
Worcestershire Sauce, 2 bottles	2	"
Baking Powder, 2 cans	2	"
Pickles, 4 pt. bottles	6	"
Matches, 1 large box	·25	"
Candles, 2 dozen	4	"
Soap, 4 bars	4	"
Coffee, Ground, 4 lbs., or 4 1-lb. cans of prepared Coffee	4	"
Tea	2	"
Chocolate, Soluble, prepared, 3 1-lb. cans	3	"
Milk, 6 1-lb. cans Condensed	6	"
Soups, Solidified Squares, assorted, 1 doz.	3	"
	405¼	lbs.

* If reduction of weight is a desideratum, you can buy evaporated potatoes and omit luxuries, such as butter, vinegar, pickles, and substitute dried apricots, peaches, apples, or prunes for the syrup.

Avoid glass and crockery receptacles, unless they are well protected; their liability to break and their weight are against them.

As to the above list, if you are in a fish or game country in the season, you can reduce the amount to correspond. Possibly by doing your own cooking or watching it closely, you might economize, but I doubt it otherwise.

The 1-lb tins of pork and beans furnish handy quick lunches to carry in pocket while away from your base of supplies, and a small stock of emergency rations, of which there are several makes, can be taken if desired.

Never leave your camp for any considerable distance without a lunch in your pocket.

PACKING AT HOME

We will take it for granted we are ready with the above, excepting provisions, to pack. We take a trunk of sufficient length to accommodate the rod and gun, place them on the bottom, also the axe, secured so they will not slide about, and fill in with our hunting clothes, fishing tackle, ammunition, emergency kit; close the trunk and strap the tent in the "camp bed" or "tump."

The pack basket will carry cooking kit, woollen and rubber blankets.

The small canvas bag will carry our toilet articles while en route to the happy hunting grounds.

POINT OF DEPARTURE FOR THE WOODS

Here we change our clothing, putting on our hunting suit and packing our ordinary clothes in the trunk, which is either stored or sent where we may desire. The pack basket is emptied, and into it is packed the extra underwear, towels, soap, ammunition, emergency kit (tobacco and spirits, if used).

Into the small canvas bag are placed fly book, reel, hooks, lines, etc., ready for use; into pockets go folding comb, tooth brush, jack knife, flask, pipe and tobacco, handkerchief, landing net and frame, and a few extra shells, sheath knife in belt, gun and rod at hand.

The woollen blankets, pillow sack and mackintosh are rolled up inside the rubber blanket and strapped up. The tent is already corded in a roll.

Our groceries are packed in boxes and canvas bags.

INSPECTION

Do not neglect this. At this time the captain of the party and the head guide should, together, make a thorough inspection of the canoes, seeing that each canoe is provided with paddles, a bucket of gum and necessary materials to repair canoes; that the axes are well sharpened, that nothing is lacking in the cooking utensils, the supplies of camp equipment. It would also be well for each individual member of the party to take an inventory of his personal belongings.

PACKING IN CANOE

Use the bundle of blankets and the tent for seats for yourselves; the pack basket will occupy the centre of the canoe; the groceries and camp kit will pack between your seats, and the guides will occupy the extreme end.

Your gun and fishing rod and small canvas bag at hand.

CAMP

When ready, select your camping ground on a knoll where the water will run away from the tent. One guide goes to the woods and cuts stakes to erect the tent and table, pitches the tent, cuts the "sapin," fills your pillows and shingles the floor of your tent to any depth you may desire, over this spreading your rubber blanket, with woollen blanket on top, or set up your camp bed heretofore described.

Bring in the pack basket, and your things are together and at your disposal. The guide then sets up the table, puts a log on either side for a seat, and you may take your meals in comfort.

The second guide in the meantime has procured some wood, made a fire,

unpacked the cooking utensils and provisions and prepared your meal. After meal is finished, one guide washes up things and gets the wood for the camp fire, keeps camp, wh.. his partner is paddling the canoe for you to fish or hunt.

At night each canoeman should pull his canoe out of the water, turn it bottom side up, inspect and fit it for the next day's run.

With these arrangements you may be able to get the benefit of your entire time, and if you do not enjoy your vacation, your experience will differ from that of the writer's on many occasions.

COOKING

It would be well for each camper to acquaint himself with the common, ordinary methods of preparing food in the wilderness, and the quantities needed of the different kind of provisions, not only to prevent waste, but the knowledge will save you so many of those unbalanced meals, and the chagrin and bitterness of spirit caused by not "coming out even" the last few days in camp. Do not leave your culinary arrangements wholly to the guides.

ROUGHING IT—A WET MORNING

Coffee The simplest method is to put the grains in the pot in cold water, set on the fire, let it come to a boil and boil five minutes; take it off, pour in a cup of cold water, let it settle and serve.

Bread Take two quarts of flour, six teaspoonfuls of baking powder, and one teaspoonful of salt—mix well together, dry; stir in cold water until a dough is formed of the consistency of putty, and knead it thoroughly. Take a baking pot, warm it thoroughly, rub the inside with pork rind to prevent the bread from sticking, make a ball of the dough, roll it in dry flour, place it in the pot, put on the cover, set the pot on the hot coals and ashes, and put some on the cover; change them every fifteen minutes, taking care not to bake too fast or burn, and in about forty-five minutes your bread will be baked.

Biscuit Made in the same way, only make in smaller balls. They will bake in about fifteen minutes.

Corn Bread Take three pints of cornmeal and one pint of flour, six teaspoonfuls of baking powder, one teaspoon of salt—mix well together, dry. Stir in water until of the consistency of good, rich cream. Have your baking pot hot and well greased, and pour in the mixture. Bake the same as bread, but slowly. Half an hour ought to bake it. Try with a splinter before trying to take out of the pot.

Corn Mush—Place over the fire about a gallon and one-half of water in a pot to boil, with about two tablespoons of salt. Then stir about two quarts of meal in two quarts of cold water. When the water in the pot is boiling pour the

mixture in, stirring rapidly while pouring. Let it boil until quite stiff—serve. What is left pour into pans to cool. Cut in thin slices and fry. It should be nicely browned upon both sides

Fish, to Boil—Have a clean towel ready; after cleaning prepare the fish by salting, and wrap it closely in the towel, tying or pinning the ends. Have the water in the pot boiling, and place it in, also putting in a handful of salt. Let it boil about ten minutes for each pound in weight; take it out, remove the towel and serve with any plain sauce.

Fish, Birds and Game to Broil—Clean; salt and pepper, and impale them on the broiling fork or twig. Fish and birds should be opened on the back. Have a piece of salt pork lying in a vessel by the fire; after the fish or bird is thoroughly hot before the fire rub it over with the salt pork. Keep repeating this until thoroughly done to taste. Fish should be cooked slowly, birds quicker, and meat should be seared on the outside, then slowly until it suits the taste

Birds and Meat, to Bake—Pluck and draw the birds from the vent, wash them clean, make a stuffing of bread crusts, crackers, or what you have in that line, chop up one or two onions fine, pepper and salt; the giblets boiled and chopped fine might also be added. Moisten with water and cram the birds full. Salt them and place them, back down, in the baking pot and put a little water in. Baste the bird with the hot water. It will take an hour for partridges, etc., of the same size; larger, longer in proportion to size.

FIRST FALLS ON GREY'S RIVER (MENJAMAGOSIPI)

Fish and Birds, to Plank—Prepare same as for broiling. Cut a plank out of a birch or cypress log—in fact any log that is not gummy—set this in front of the fire until the surface is hot, then with some wooden pegs peg the bird or fish on to the hot wood, fasten to outside some strips or slices of fat pork, then set the same in front of the fire until it is nicely browned and you will find the heat in the wood has cooked the under side. A dash of red pepper and lemon juice will fit same for a king.

Meat and Birds, to Stew—If birds are small, like snipe, quail, etc., cook them whole; if larger, quarter. Salt and pepper each piece and lay in the pot, with occasionally a cold biscuit or toasted bread and two or three onions cut small; cover with hot water, add a tablespoon of salt, and place on the fire to boil. Take two teaspoonfuls of flour and one of meal in a cup and rub together with a little pork or fried meat fat. Salt and pepper to taste, stir in boiling water till about as thick as cream, and add a wine glass of Worcestershire sauce, if you have it. After the bird or meat has boiled about an hour, add the mixture and boil twenty minutes longer. Be sure and keep enough water in for it NOT to burn. Serve hot. Potatoes may be added if desired.

Pork and Beans—Put two quarts of beans in a pan; fill the pan with boiling water, and let it stand for about ten hours. Pour off the water, put the beans in a pot, season with salt and pepper; fill with cold water and put over the fire to boil. After they have boiled an hour put in about two pounds of pork and boil another hour. Boil slowly, drain off the water, put on the cover. The fire for the above operation should have been in a hole in the ground; at this stage the fire should be pulled out, leaving but a few coals and the ashes, and into the hole should be placed the pot of beans, covered around and on top with the hot coals. On this build a fresh fire and leave for about ten hours, at which time remove, and serve at any time.

There are many other recipes that might be useful, but with these as a foundation, good common sense, and a small amount of ingenuity, you need not starve in the woods or long for Delmonico's.

Potatoes can be boiled and then mashed or fried, or baked in the ashes, or when cold chopped up with pork and meat and warmed up into hash, etc.

Rice is cooked and used much the same as corn meal.

All cooking recipes are made to be varied to suit the taste and the purity of the materials used.

TAXIDERMY

To Prepare Game Heads for Mounting—Open the scalp on top of the head from antler to antler. From the center of this cut open on the top of the neck to the point of the shoulder, then cut round the base of the neck, then begin to skin from the neck forward and down towards the nose, cut the ear cartilage close to the skull, be careful not to cut the eyelids or sinus in front of the eyes, as they adhere closely to the bone. It is the general plan before skinning to open the lips and run around the inside close to the bone. Do not skin out the lips and nostrils too close to the outer edge until after the skin is off the head, then the ears, eyes, nose and lips should have the surplus flesh and fat pared off. Then rub into the scalp **plenty of salt,** roll it up and lay in the shade, away from the flies, for ten hours or the next morning, unroll and shake out the water, apply more salt and hang up to dry **in the shade,** and **by the neck** and **not the nose.**

Bleed the animal, whose head you wish for mounting, in the breast, **not in the neck.**

The feet of moose, caribou and deer make fine ornaments when mounted

Cut them off at the knee and take care of them in the same manner—by salting.

Fish, to Mount—There are several preservatives furnished by the trade that will keep the fish several days until it reaches the taxidermist, but if the same is not at hand the following suggestions can be used: If necessary to skin the fish, the length and girth should be taken. Open on the opposite side from that which you wish to view along the lateral line, remove the entrails and the eyes, leave in the gills, also the bone in the head. Do not scrape the skin too closely and **never put in the sun to dry.**

Alcohol in any of its forms and water in equal proportions will make a good preservative. Soak the fish, wrap in cotton, and keep moist.

RABBIT LAKE, ON METABETCHEWAN RIVER, ONTARIO.

Lakes
Kipawa
Timiskaming
Timagaming

THE NOTCH, MONTREAL RIVER.

KIPAWA RIVER FALLS.

REACHED BY THE

Canadian
Pacific
Railway

VIA

MATTAWA,
ONTARIO

Hints About Camping in Canada

ON LAKE TIMAGAMING